10627320 LIST

PLUS Search Results for S/N 10627320, Searched May 13, 2004

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system for U.S. Patents from 1971 to the present. PLUS is a query-by-example search system which produces a list of patents that a re

most closely related linguistically to the application searched. This search was prepared by the staff of the Scientific and Technical Information Center, SIRA.

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5958108
4350713
4354317
4364961
4366179
4842709
4880656
5401481
5474858
5632802
5766423
5824135
6054074

10627320_CLS

Most Frequently Occurring Classifications of Patents Returned From A Search of 10627320 on May 13, 2004

95/24 2 2 203/12 2 426/31 2 435/188 Cross-Reference Classifications 3 426/54 3 426/61 3 426/623 3 426/630 3 426/807 2 34/218 2 55/417 2 95/126 2 95/192 2 95/193 2 95/208 2 95/209 2 95/260 2 95/266 2 95/272 2 96/165 2 96/189 2 96/193 2 96/406 2 96/409 2 202/158 2 203/99 2 426/335 2 426/49 2 426/549 2 426/657 2 435/183 2 435/200 2 435/41 Combined Classifications 4 426/623 3 426/31 3 426/54 3 426/61 3 426/630

3 426/807

Original Classifications

10627320_CLS

2 34/218 2 55/417 95/126 2 95/192 2 95/193 2 95/208 2 95/209 2 95/24 2 2 2 95/260 95/266 95/272 2 96/165 2 96/189 2 96/193 2 96/406 2 96/409 2 202/158 203/12 2 2 2 2 2 2 2 2 2 203/99 252/385 426/321 426/335 426/49 426/549 426/657 426/92 435/183 2 2 2 435/188 435/200

435/41

10627320_CLSTITLES

Titles of Most Frequently Occurring Classifications of Patents Returne

From A Search of 10627320 on May 13, 2004

4	426/623 Class		OR, 3 XR) : FOOD OR EDIBLE MATERIAL: PROCESSES, COMPOSITIONS, AND PRODUCTS		
	426/531		·		
REAC	CTION BY		ADDITION COMPLYING DIVIDOR FOOD MATERIA		
ADDITION, COMBINING DIVERSE FOOD MATERIA L, OR PERMANENT					
·	426/615		ADDITIVE .Plant material is basic ingredient other than extract, starch or protein		
	426/618 426/623		Cereal material is basic ingredientAnimal food		
3	426/31 Class		OR, 1 XR) : FOOD OR EDIBLE MATERIAL: PROCESSES, COMPOSITIONS, AND PRODUCTS		
	426/7 426/18 426/31		FERMENTATION PROCESSES		
3	426/54 Class 426/7 426/49 426/54	426	OR, 3 XR) : FOOD OR EDIBLE MATERIAL: PROCESSES, COMPOSITIONS, AND PRODUCTS FERMENTATION PROCESSES .Of plant or plant derived materialPreparation of animal feed		
3	426/61 Class 426/61	426	: FOOD OR EDIBLE MATERIAL: PROCESSES, COMPOSITIONS, AND PRODUCTS		
E E D N	MENTING		MICROORGANISM CONTAINING PRODUCT OR ONGOING		
EER	DIT TIM		PRODUCT, PROCESS OF PREPARATION OR TREATMEN		
T THEREOF					
3	426/630 Class		: FOOD OR EDIBLE MATERIAL: PROCESSES,		
	426/531		COMPOSITIONS, AND PRODUCTS PRODUCTS PER SE, OR PROCESSES OF PREPARING OR		

TREATING COMPOSITIONS INVOLVING CHEMICAL

DELONTON DV		10627320_CLSTITLES
REACTION BY		ADDITION, COMBINING DIVERSE FOOD MATERIA
L, OR PERMANENT		ADDITIVE
426/615		extract, starch or protein
426/629 426/630		Bean, seed or nut productAnimal feed
3 426/807 Class		FOOD OR EDIBLE MATERIAL: PROCESSES, COMPOSITIONS, AND PRODUCTS
426/807		POULTRY OR RUMINANT FEED
2 34/218 Class		OR, 2 XR) : DRYING AND GAS OR VAPOR CONTACT WITH SOLIDS
34/523 34/201 34/218		APPARATUS .Houses, kilns, and containersWith gas or vapor circulation for contact with treated material
55/410	055	: GAS SEPARATION WITH SEPARATED GAS OUTFLOW CONTROL (E.G., APERTURED CONDUIT)
		.Valve
95/90 95/116	095	: GAS SEPARATION: PROCESSES
, 95/117 95/121 95/126		<pre>vapor, mist, etc.)Water sorbedAnd regeneration of solid sorbentBy heating</pre>
2 95/192 Class 95/149		OR, 2 XR) : GAS SEPARATION: PROCESSES LIQUID CONTACTING (E.G., SORPTION, SCRUBBING, ETC.)
95/187		.And recycle or reuse of contact liquid for

Page 2

etc.)

95/188

95/192

further contact

..After separation of liquid from contact

... By reduction of pressure (e.g., flashing,

10627320_CLSTITLES

2		(0 OR, 2 XR) 095 : GAS SEPARATION: PROCESSES LIQUID CONTACTING (E.G., SORPTION, SCRUBBING, ETC.) And recycle or reuse of contact liquid for further contact After separation of liquid from contact liquidBy heating (e.g., fractional distillation, etc.)
2		(0 OR, 2 XR) 095 : GAS SEPARATION: PROCESSES LIQUID CONTACTING (E.G., SORPTION, SCRUBBING, ETC.) And separation of liquid from contact liquid By reduction of pressure (e.g., flashing, etc.)
2		(0 OR, 2 XR) 095: GAS SEPARATION: PROCESSES LIQUID CONTACTING (E.G., SORPTION, SCRUBBING, ETC.) .And separation of liquid from contact liquidBy heating (e.g., fractional distillation, etc.)
2		(2 OR, 0 XR) 095 : GAS SEPARATION: PROCESSES WITH CONTROL RESPONSIVE TO SENSED CONDITION .Liquid level sensed
2		(0 OR, 2 XR) 095 : GAS SEPARATION: PROCESSES DEGASIFICATION OF LIQUID .By liquid flow modifying or mechanical agitating
2	95/266 Class 95/241 95/266	(0 OR, 2 XR) 095 : GAS SEPARATION: PROCESSES DEGASIFICATION OF LIQUID .By reduction of pressure (e.g., flashing, etc.)
2	95/272	(0 OR, 2 XR)

Page 3

10627320 CLSTITLES Class 095 : GAS SEPARATION: PROCESSES 95/267 DEFLECTING 95/272 .Tortuous flow path 96/165 (0 OR, 2 XR) Class 096 : GAS SEPARATION: APPARATUS 96/155 DEGASIFYING MEANS FOR LIQUID 96/156 .With control means responsive to sensed condition 96/157 ..With liquid level sensing means ... Separator inlet or outlet valve responsive 96/158 to float level 96/165 Gas outlet valve responsive to float level 96/189 (0 OR, 2 XR) 096 : GAS SEPARATION: APPARATUS Class DEGASIFYING MEANS FOR LIQUID 96/155 96/188 .Including means to remove mist entrained in qas 96/189 ..Baffle, filter, or screen (0 OR, 2 XR) 96/193 096 : GAS SEPARATION: APPARATUS Class DEGASIFYING MEANS FOR LIQUID 96/155 96/193 .Pressure reducing means 96/406 (0 OR, 2 XR) 096 : GAS SEPARATION: **APPARATUS** Class

2

WITH CONTROL MEANS RESPONSIVE TO SENSED 96/397

CONDITION FOR CONTROL OF GAS FLOW OR NON

GASEOUS CONSTITUENT

2

2

2

DISCHARGE

.Gas cutoff or diversion 96/399

.. By response to accumulated separated liquids 96/405

or solids

96/406 ...By float

2 96/409 (0 OR, 2 XR)

> 096 : GAS SEPARATION: APPARATUS Class

96/397 WITH CONTROL MEANS RESPONSIVE TO SENSED

CONDITION FOR CONTROL OF GAS FLOW OR NONG

ASEOUS CONSTITUENT

DISCHARGE

96/408 .Regulation of separated constituent discharge

96/409 .. By liquid accumulation responsive float

	2	202/81 202/82		10627320_CLSTITLES OR, 2 XR) : DISTILLATION: APPARATUS APPARATUS .SystemsSeparatoryColumn
	2	203/12 Class 203/12	203	OR, 0 XR) : DISTILLATION: PROCESSES, SEPARATORY DISTILLING TO SEPARATE OR REMOVE ONLY WATER
	2		203	OR, 2 XR) : DISTILLATION: PROCESSES, SEPARATORY MISCELLANEOUS SEPARATORY
	2	252/380	252	OR, 1 XR) : COMPOSITIONS PRESERVATIVE AGENTS .Anti-caking, separative or protective coating
S		252/385		or zonesInorganic compound or element containing
	2	426/321 Class		OR, 1 XR) : FOOD OR EDIBLE MATERIAL: PROCESSES, COMPOSITIONS, AND PRODUCTS
Ŧ	7. (*)	426/321 ENT OTHER		
	AG	ENI OINEK		THAN AN ANTIOXYGEN AGENT
	2	426/335 Class		OR, 2 XR) : FOOD OR EDIBLE MATERIAL: PROCESSES, COMPOSITIONS, AND PRODUCTS
		426/321		
AL AGENT OTHER				
		426/335		THAN AN ANTIOXYGEN AGENT .Biocidal or disinfecting chemical agent
	2	426/49 Class		OR, 2 XR) : FOOD OR EDIBLE MATERIAL: PROCESSES, COMPOSITIONS, AND PRODUCTS
		426/7 426/49		FERMENTATION PROCESSES .Of plant or plant derived material
	2	426/549 Class		OR, 2 XR) : FOOD OR EDIBLE MATERIAL: PROCESSES,

Page 5

10627320 CLSTITLES

COMPOSITIONS, AND PRODUCTS

426/531 PRODUCTS PER SE, OR PROCESSES OF PREPARING OR TREATING COMPOSITIONS INVOLVING CHEMICAL R

EACTION BY

ADDITION, COMBINING DIVERSE FOOD MATERIAL,

OR PERMANENT

ADDITIVE

426/549 .Basic ingredient is starch based batter, doug

h

product, etc.

2 426/657 (0 OR, 2 XR)

Class 426: FOOD OR EDIBLE MATERIAL: PROCESSES,

COMPOSITIONS, AND PRODUCTS

426/531 PRODUCTS PER SE, OR PROCESSES OF PREPARING OR

TREATING COMPOSITIONS INVOLVING CHEMICAL

REACTION BY

ADDITION, COMBINING DIVERSE FOOD MATERIAL

, OR PERMANENT

ADDITIVE

426/656 .Protein, amino acid, or yeast containing

426/657 ...From animal

2 426/92 (1 OR, 1 XR)

Class 426: FOOD OR EDIBLE MATERIAL: PROCESSES,

COMPOSITIONS, AND PRODUCTS

426/89 SURFACE COATED, FLUID ENCAPSULATED, LAMINATED

SOLID COMPOSITE OF SELF SUSTAINING DISSIMI

LAR EDIBLE

MATERIAL

426/92 .Animal meat derived component

2 435/183 (0 OR, 2 XR)

Class 435: CHEMISTRY: MOLECULAR BIOLOGY AND MICROBIOLOGY

435/183 ENZYME (E.G., LIGASES (6.), ETC.), PROENZYME; COMPOSITIONS THEREOF; PROCESS FOR PREPARING

, ACTIVATING,

INHIBITING, SEPARATING, OR PURIFYING ENZYME

S

2 435/188 (2 OR, 0 XR)

Class 435 : CHEMISTRY: MOLECULAR BIOLOGY AND MICROBIOLOGY

435/183 ENZYME (E.G., LIGASES (6.), ETC.), PROENZYME;
COMPOSITIONS THEREOF; PROCESS FOR PREPARIN

G, ACTIVATING,

INHIBITING, SEPARATING, OR PURIFYING ENZYM

Page 6

10627320 CLSTITLES

ES

435/188

.Stablizing an enzyme by forming a mixture, an adduct or a composition, or formation of an

adduct or

enzyme conjugate

435/200

(0 OR, 2 XR)

Class

435 : CHEMISTRY: MOLECULAR BIOLOGY AND MICROBIOLOGY

435/183

ENZYME (E.G., LIGASES (6.), ETC.), PROENZYME; COMPOSITIONS THEREOF; PROCESS FOR PREPARI

NG, ACTIVATING,

INHIBITING, SEPARATING, OR PURIFYING ENZY

MES

435/195

.Hydrolase (3.)

435/200

..Acting on glycosyl compound (3.2)

435/41

(0 OR, 2 XR)

Class

435 : CHEMISTRY: MOLECULAR BIOLOGY AND MICROBIOLOGY

435/41

MICRO-ORGANISM, TISSUE CELL CULTURE OR ENZYME

USING PROCESS TO SYNTHESIZE A DESIRED CHEMI

CAL COMPOUND OR

COMPOSITION